

School for Housewives

by Marion Harland

Mrs. Sterling's Ways

The Charlotte Russe Family



Turning out a mould



The use of a pastry tube



The finishing touches

Heat steadily—not fast. Friction is heating, and the Russe are cold to the core, as the name denotes, but keep the heat going regularly until you have a thick, stiff mass as white and apparently as solid as new-fallen Russian snow. With the last three or four sweeps beat in a teaspoonful of vanilla or other flavoring. Fill your form and set upon ice.

"This is the original Simon Pure—the primal type of the Charlotte Russe. For—mark you!—all Charlottes are not Russe! Cook books define a 'Charlotte' as a preparation of cream or fruit, formed in a mold, lined with fruit or cream. The snowy froth is the 'Russe' hallmark."

"My John—I would say, Mr. Martin—the young wife bawled bewitchingly in correcting herself—"is very fond of what he calls a 'tippy Charlotte.' I make it just as you have described, omitting the flavoring from the 'whip' and pouring enough sherry, upon the sponge cake to soak it well."

"Good!" nodded Mrs. Sterling. "A favorite variety with my John—you see, I don't mind calling him so in this extreme of valued intimacies—is a 'prune Charlotte Russe.' The family, like other old houses, 'exacts the surname always. To make this:

"Stew a dozen and a half large prunes; when cold, remove the stones and chop fine. Whip a pint of cream very stiff, with three table-spoonfuls of sugar; then whip the minced prunes into this. Line a glass dish with lady fingers, or thin slices of sponge cake, and fill the center with the prune cream. Set in the ice box until time to serve."

Reminiscent Mrs. Greene, noticing that several of us jotted down memoranda upon scraps of letters and visiting cards, was prompt with her contribution:

"When we were in Italy last winter I became very fond of a desert of chestnuts and cream, which we had in Rome and in Florence. It was really a chestnut Charlotte Russe, although they had another name for it there. We often make it at home, for one can buy Spanish chestnuts now everywhere in America."

Pencils were suspended expectantly in air, and Mrs. Sterling drew from her desk several scraps of paper, distributing them as she called gaily. "Recipe! Recipe! All contributions thankfully received."

Mrs. Greene gave the formula readily and graciously, as became a woman of the society world:

"Boil and shell Spanish chestnuts, remove the skins and rub the nuts through a vegetable press. Sweeten to taste and

beat to a soft paste with a little cream. Form the mixture into a pyramid in the center of a chilled platter, and heap sweetened whipped cream around it."

A "Pinch-Time" Charlotte. Mrs. Black's was the next offering. We were getting into the spirit of the impromptu "lectures."

"We have never used the fresh chestnuts, but we are fond of a mignon Charlotte russe" (adding the last word with a bow to the head of the "class"). "It is very nice."

"Chop half a bottle of marrons and put a table-spoonful in the bottom of each glass custard cup. Pour a little of the liquor in which they were put up on these, and fill the glasses with whipped cream. Set in cracked ice until served. Pass light cakes with these."

"We crush stale almond macaroons fine and beat into whipped cream just before serving," said Mrs. Gray. "Then heap in a glass bowl and sift powdered macaroons upon the top."

Stimulated by the example of her predecessors, Mrs. Brown gave us next formula for a dessert she claimed to have invented—a tutti frutti Charlotte russe.

"Whip a pint of cream stiff. Sweeten abundantly and stir into it lightly a cup of whole strawberries, a banana peeled and cut into dice, an orange, treated in the same way, and a cup of finely minced pineapple. Serve very cold and at once. As the fruits are acid, the cream should be very sweet."

"And speaking of inventions"—Mrs. Sterling wound up the collection by saying in a heartsome tone that showed how much the interchange of household helps had been to her liking—"I was driven by a pinch time in fresh fruits to make up a sort of homespun Charlotte russe when in the country last winter. It was pronounced 'very good.'"

"Stew peeled and sliced apples until they are so soft that they can be rubbed through a colander. There should be a pint of this apple sauce. Set aside until cold. Beat the whites of three eggs to a stiff froth, and into this beat a pint of the apple sauce, alternately, with a cupful of powdered sugar. When very stiff, add a teaspoonful of lemon juice, turn into chilled glasses, heap whipped cream upon the top, and serve."

MARION HARLAND.

A REMEDY FOR WARTS.

To cure warts on the hands, rub a little castor oil on them after washing them. A little should also be put on at night. After a few applications the warts will begin to dry up.

AFTER A SERIOUS ILLNESS



A Sulphur candle is one of the best disinfectants



To prevent contagion



When the room is to be

THE first steps in looking after the carpets and furnishings of a sick room ought really to be taken as soon as the illness proves to be a serious affair. Whether or not it is contagious, the removing of curtains and the stripping out of carpets is to be recommended. With a carpet on the floor, the problem of keeping the room clean without inconveniencing the patient is a serious one, while with bare floors and a couple of rugs it is a very easy matter.

Every day the rugs should be taken up and shaken out in the fresh air, if possible, and the floors wiped up with cloths wrung out of disinfectant.

The carpet should be beaten and folded, then put away until it is needed again, and in place of hangings, a light screen may be used to ward off too great light or draughts.

If these few points are looked to, the work afterward will be minimized.

If the illness is contagious, a sheet wrung out of carbolic solution should

be hung up over the doorway and should be kept wet.

Often what is the matter doesn't betray itself at first, so that it is impossible when symptoms finally prove the case to remove unnecessary furniture and hangings without making the patient worse. Then there is nothing to do but let them alone and disinfect at the earliest moment.

In the case of a particularly contagious disease, mattresses, carpets, and hangings must be burned, or, at least, boiled. Upholstered furniture must be treated in the same way, except for the woodwork, and that must be wiped off with cloths which have been wrung out in disinfectant.

Sterilizing mattresses or carpets is practically impossible for home people to attempt, but they can, in many cases, be done directly in the house, instead of sending them away. If they are carried to another room, however, they should be covered with a sheet which has been dipped into carbolic solution.

Sulphur candles are good to burn for purposes of disinfecting. The room

should be tightly closed and left for about twenty-four hours. But a half-dozen contrivances—discoveries of the last two or three years—come, which are even more thorough in their work; lamps which swing from chandelier (or any other high point) and fumigate a room perfectly.

Such a lamp may even be shut up in an adjoining closet, with the clothes left hanging on their hooks, if they have not been removed at the first alarming symptom to make itself manifest.

Even when an illness is not of the contagious order, but is, indeed, only of the protracted, weary type, the room should be thoroughly overhauled.

Carpets should be taken up and beaten, pillows and mattresses thoroughly aired and the whole room given a cleaning which extends to every closet and even to the drawers of bureau and chiffonier.

Pipes should be made safe and clean by having a little of any good disinfecting fluid poured down them, perhaps allowing it to stand in the basins for a while first.

The Housemothers' Exchange

AS WAS promised last week, we will now consider the second section of the excellent letter of our Montana member. She does not forget us in her now distant home—so she writes. Our readers will agree with me that she recollects us to a good purpose—to wit, the benefit of housemothers:

1. If, after each meal, the silver is washed in clear, hot suds, then each piece rubbed until it shines, it will not require cleansing often.

2. Prepared chalk is one of the best things for cleaning silver. If much tarnished, let it stand on the stove in hot suds a few moments. Then wipe dry and rub with a paste of the chalk, covering it well. Let it remain about ten minutes. Rub with a dry cloth, brushing the chasing with a soft brush. A nickel's worth of chalk will last for a month, and a small tin tobacco box is a handy thing to keep it in.

3. A remedy for burns that is found in every house is lard and flour. Cover the burn with lard, then with flour, and wrap in old linen or cotton.

4. Listerine is also good for burns,

and a paste of prepared chalk and listerine is a good tooth powder. A piece of raw cotton saturated with listerine will cure toothache.

5. Where there is a small boy and a penknife there ought to be a bottle of tincture of benzoin, as there is nothing better for cuts and bruises.

6. A few drops of tincture of benzoin in glycerine, just enough to make it milky, is better for chapped hands and face than either lemon juice or rose-water. Soften hands and face in hot water before using.

7. Here is an English woman's remedy for the pests that will sometimes get on the best regulated bed. Take the bed apart and wash thoroughly with cold water, then go over every part with thin, hot glue water, not forgetting the back of the headboard and screw-heads.

The glue should be just thin enough to be sticky, and nothing it touches can get away.

O. C. (Montana).

Will you kindly state how the laundries make their starch for gentlemen's collars and cuffs? I am unable to make starch so that the collars and cuffs re-

tain their stiffness after they are ironed. R. McH. (Superior, Wis.).

A bit of spermaceti or of paraffin wax, stirred into the hot starch will impart a polish to linen, which, however, owes more of professional glossiness to the strength and skill of the one who does the ironing.

Recipe for Icing. I noticed a request in a late issue of your paper for bakers' white icing. I wish I could give you a taste of my icing. I make it of confectioner's powdered sugar and milk. A few drops of milk are sufficient to make enough for a good sized cake. I would emphasize the use of confectioner's sugar, as the ordinary powdered sugar will not make it. Lots of grocers will sell you the latter for the former, but you can tell which is the right article by rubbing it between the fingers. The common powdered sugar feels like sand in comparison. This kind of icing never cracks or falls off, nor does it run off, for if you have it a bit thin add more sugar,

"W E are under obligations to Mrs. Martin for introducing 'Pinch Time' into our household vocabulary," said Mrs. Bistre, as the little Virginian entered, glowing with exercise and radiant good humor.

"With me the 'pinch' comes with the question of desserts. After fresh fruits are fairly in season and marketed at reasonable prices, the puzzle solves itself, and I breathe easily until peaches are clean gone and pears are tough and tasteless. You see"—encouraged by the attentive faces about her to unfold what was evidently a genuine grievance—"Mr. Bistre says pies are unwholesome, and there is little variety in puddings. When Mrs. Sterling was talking last week of scores of ways of cooking eggs and rice, I was tempted to ask her to invent a dozen puddings for my benefit."

"She could do it!" interpolated Mrs. Gray, smiling affectionately at our Oracle. "A hundred, if you like."

Nonsense!" said the dear woman. "Your exaggeration almost disheartened me from making a suggestion that was upon my tongue. I was wondering if Mrs. Bistre were well acquainted with the Charlotte Russe family. It has served me well in many a pinch time. A highly respectable connection, that! I have much and grateful affection for the clan of Russe."

The Clan of Russe.

"The clan of Russe!" echoed Mrs. White, doubtfully. "Now, I have always regarded it as another name for insipidity—sweetened nothings—vanity, if not vexation, to appetite and digestive apparatus."

"That reminds me"—Mrs. Greene, as a saucy girl once said of her in my

hearing, "is nothing if not reminiscent," and she had her anecdote ready. "That reminds me of a farmer to whom my sister, whose country home is near the farm, once sent some syllabub when he was ill. He was much obliged to the lady," he said, "but he'd rather he'd victuals what had some substance into them!"

"I must confess I have somewhat the same idea respecting the clan which Mrs. Sterling rates so highly," observed Mrs. Brown. "By the way, who was Charlotte Russe? And who knows anything of Sally Lunn, except that she immortalized herself by inventing a tea loaf?"

"She served her generation well, if she did nothing else," responded Mrs. Sterling. "As did the man who is now so famous that we omit the capital to his name when we write 'grainum bread.' That is a pretty good test of celebrity, by the way! Returning to the original Charlotte Russe and her kinspeople and descendants, I hold fast to my assertion that they are most respectable and agreeable members of the culinary circle, when well treated."

Prune and Chestnut Charlotte Russe. "To begin with the best—abused of the tribe—sliced sponge cake, formed in a mold and filled with whipped cream, sweetened and flavored—at least seven cooks out of ten add, bottle or surreptitiously, gelatine to the cream in heating it—a combination which is downright adulteration. First, get real cream; set it on the ice for one, two, or six hours, taking it off when you are ready to use it. Turn into a glass, syllabub churn which has been filled with cracked ice for an hour, then emptied and wiped perfectly dry. To each half pint of cream allow two table-spoonfuls of powdered sugar—no more! Over-sweetened whipped cream is a cruel mistake.